



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 13 October 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

688

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="647"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="475"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="146"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on October 11, 2021. All population numbers current as of October 18, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of October 14, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 8 - LPNs*
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

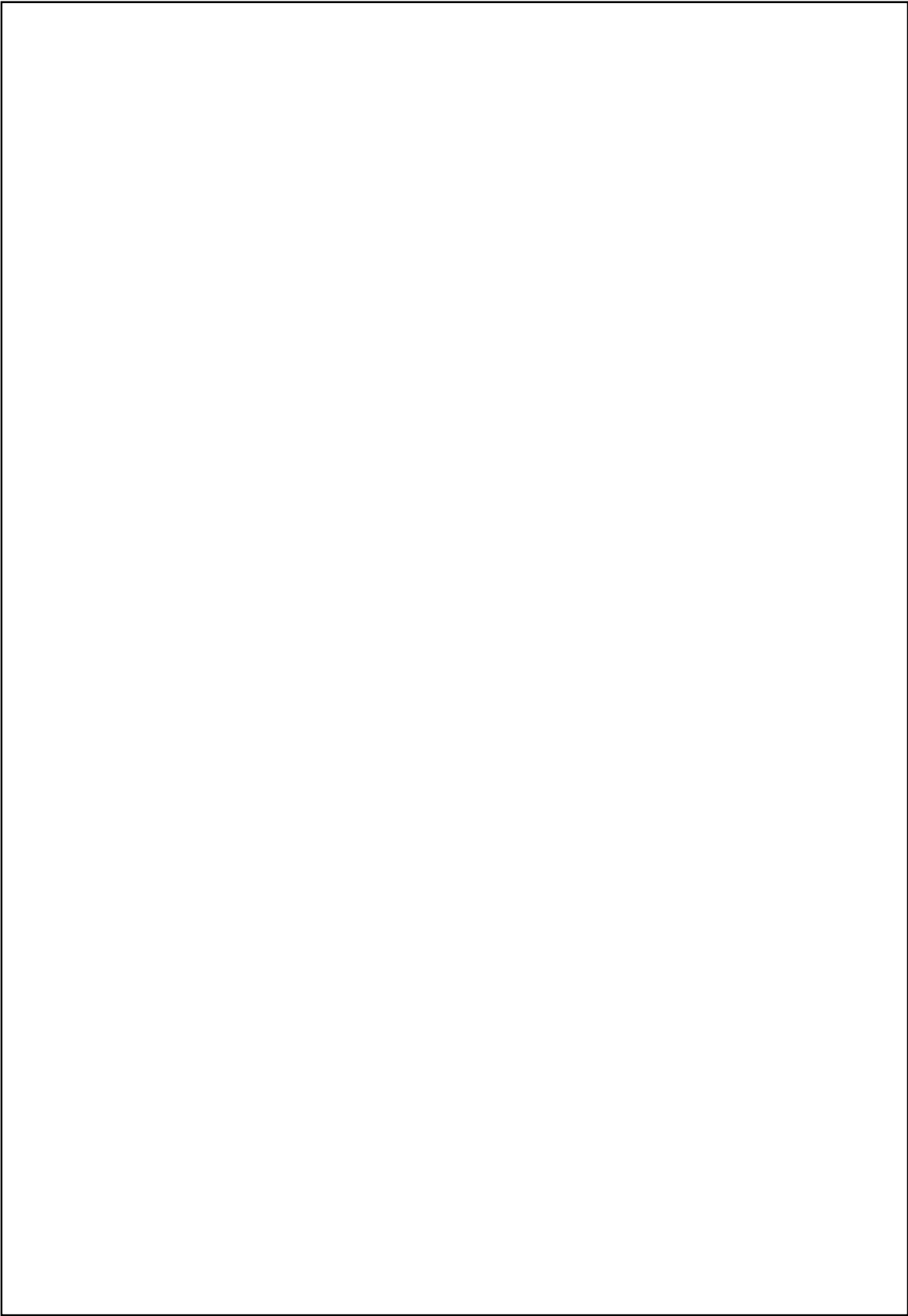
Logs provided for October 4, 2021- October 10, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twelve detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of October 18, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 18, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021	CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
FRIDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/16/2021

Time: 0400 AM Time: 1240 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>151</u>	<u>179</u>	
and chemical agent used in Final Rinse	Lunch		<u>153</u>	<u>181</u>	
	Dinner		<u>153</u>	<u>186</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>	<u>109</u>	<u>200ppm</u>
	Lunch		<u>111</u>	<u>111</u>	<u>200ppm</u>
	Dinner		<u>111</u>	<u>111</u>	<u>200ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>0.7</u>	<u>39.1</u>	<u>39.7</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6.1</u>	<u>38.5</u>	<u>39.4</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>70</u>	<u>71</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>110</u>	<u>120</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-11-2021



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/9/2021 **Time:** 0400 AM **Time:** 1300 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	186	
and chemical agent used in Final Rinse	Lunch		152	180	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		111	112	200 ppm
	Lunch		120	120	200 ppm
	Dinner		112	111	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6	39.4	38.1
Record temperatures, Freezer and Walk-ins	PM		-7.2	38.3	38.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	111	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/8/21 **Time:** 0245AM **Time:** 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		155	183	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		128	129	200ppm
	Lunch		130	131	200ppm
	Dinner		128	131	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8	37.4	40.3
Record temperatures, Freezer and Walk-ins	PM				
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	111			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-7-21

Time: 0315 AM **Time:** 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		153	181	
and chemical agent used in Final Rinse	Lunch		155	184	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	118	200ppm
	Lunch		116	118	200ppm
	Dinner		116	118	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-9.3	38.1	39.0
Record temperatures, Freezer and Walk-ins	PM		-8.1	39.1	38.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		64	68	
Record temperatures, Dry Storage Areas	PM		63	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	111			

Signature, Cook Supervisor (AM)

10-7-21

DATE

FOOD SERVICE MANAGER

10/8/2021

DATE

Signature, Cook Supervisor (PM)





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-6-21

Time: 0315 AM **Time:** 1906 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores				/	
no skin infections				/	
no diarrhea				/	
Kitchen is in good general appearance				/	
All kitchen equipment operational & clean				/	
All tools and sharps inventoried				/	
All areas secure, lights out, exits locked				/	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		153	180	
and chemical agent used in Final Rinse	Lunch		157	184	
	Dinner		156	186	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		114	118	200ppm
	Lunch		116	120	200ppm
	Dinner		114	120	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.4	36.7	39.1
Record temperatures, Freezer and Walk-ins	PM		-7.3	38.4	39.0
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		64	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	111			

 10-6-21
 Signature, Cook Supervisor (AM) DATE
 10/7/2021
 FOOD SERVICE MANAGER DATE


 Signature, Cook Supervisor (PM)



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-5-21

Time: 0315 AM Time: 1800 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		153	181	
and chemical agent used in Final Rinse	Lunch		156	184	
	Dinner		150	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		114	118	200ppm
	Lunch		114	120	200ppm
	Dinner		112	117	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.0	37.4	39.0
Record temperatures, Freezer and Walk-ins	PM		-7.4	36.4	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

B. Vazquez 10-5-21
Signature, Cook Supervisor (AM) DATE

Stb 10/6/2021
FOOD SERVICE MANAGER DATE

[Signature]
Signature, Cook Supervisor (PM)



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/4/21 **Time:** 0300 AM **Time:** 900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		156	184	
	Dinner		156	186	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		128	129	200ppm
	Lunch		118	125	200ppm
	Dinner		115	112	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.8	37.7	39.9
Record temperatures, Freezer and Walk-ins	PM		-6.2	37.1	38.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		69	68	
Record temperatures, Dry Storage Areas	PM		69	70	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	115	112			

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

**GEO Aurora ICE
3130 N. Oakland St**

10/12/2021
6:40:05 AM BCU

**Temperature
°F**

A-1	67.52
A-2	68.62
A-3	69.80
A-4	70.11
B-1	69.71
B-2	70.31
B-3	68.42
B-4	69.71
C-1	69.21
C-2	69.01
C-3	66.71
C-4	67.91
E-1	65.30
E-2	69.52
D-1	72.31
ISOLATION	---
PATIENT ROOM	66.51
INTAKE/RECEIVING	71.91
Tank Temp S-12	71.48
Present Value	
BOILER-3	106.53
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.98
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Tuesday, Oct. 12, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	70.1	104.2		
	South-B	71.0	104.1		
	South-C	72.1	104.1		
	South-D	70.5	occupied		
	South-E	71.1	104.2		
	South-F	70.3	104.2		
	South-G	72.2	104.1		
	South-L	69.5	104.2		
	South-M	Unoccupied			
	South-N	69.9	104.1		
	South-X	68.5	104.2		
	South-Y	69.0	104.1		
	South-Z	68.0	104.1		
	South SMU	69.9	104.9		
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.1	104.1	N/A	N/A
	MED ISO- Room 2	70.1	104.1	N/A	N/A
	MED ISO- Room 3	70.1	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sam Hanks SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer